

Sweet Apricot Pizza

Ingredients

- DOUGH:
- 375ml warm water
 - 2 tsp dried instant yeast
 - 1 Tbls caster sugar
 - 600g plain flour
 - 1 tsp salt
 - 60ml (1/4 cup) olive oil
- TOPPINGS:
- 10-12 Apricots, halved
 - 1 tsp thyme leaves
 - ½ tsp cinnamon
 - ¾ cup plain flour
 - 2 Tbls butter/coconut oil
 - 1 Tbls sugar
 - 1/3 cup coconut dessicated

Method

1. Preheat the oven to 200oC
2. Prepare the dough by mixing the ingredients in a large bowl and kneading until all the flour is incorporated. Add a little more water if the dough is too firm, a teaspoon at a time. Leave covered in a bowl and in a warm place.
3. To make the crumble mix for the topping put the cinnamon, flour, oil/butter, sugar and coconut in a bowl and using a food processor pulse until the mix is lumpy but combined. Tip into a bowl and leave to the side
4. Lightly dust the bench top with a sprinkle of flour. Divide the rested dough and roll each quarter into balls and using a rolling pin roll out each quarter. Place on the oiled pizza trays.
5. Cut the apricots in half (and pick the thyme) before carefully placing evenly on the pizza bases, skin side down. Sprinkle with thyme.
6. Spread evenly the crumble mix across all 4 pizzas
7. Bake in a hot oven until the edges are golden and the toppings have softened (16-18 mins)
8. Remove and let rest before slicing to serve

